SMUGGLERS COIN MONEY

Opium Running Exceedingly Profitable and Very Hard to Stop

snorted as he repeated the question. "I should say there ere laws against it. There's plenty of ws against murder too, but murders e an everyday happening around the g cities. It's the same way with the smugglers-they'll run it into the tates as long as it's grown, laws or no

After filling his pipe and sipping his

"Up until the first part of 1909," he continued, "opium was let into this ountry after its importers paid the job day and night.
"Of course such a plan is impossible, pounds of it was prepared for smoking over tons of opium and hundreds of coolies. The coolies are willing to put up a bonus of from \$150 to \$300 a head

AWS against oplum?" The re-tired special Treasury agent labelled 'Peaches' and 'Selected Prunes.'

"The whole Canadian border has been a thorn in the side of the Secretary for years, not only along the shores of Puget Sound, but for the whole distance east to the Atlantic coast. Along the river a short distance above Niagara Falls are a gang of men, principally Americans, who are making fortunes by smuggling oplum and Chinese coolles. In order to protect this territory proptoddy he leaned back in his chair and erly our Government would have to had closed his eyes.

uty of \$5 a pound. It didn't make any ifference whether it was prepared for and the smugglers take advantage of noking or not; and when I tell you the condition of affairs by crossing over hat during the year 1908 there was at almost any time of the night, either early half a million pounds of crude in rowboats or launches, and fetching over tons of opium and hundreds of



OCEAN LINERS FEED WELL

Choicest Things in the World's Larder Carried on Big Transatlantic Ships

assumed the management of the restaurants on the ships of one of the great ocean set a new mark in culinary matters affoat. Yet even at that time the excellence of ocean fare was noted. Indeed it may be said that in some respects no great hotel can always equal the cuisine on a crack ocean liner for the reason that the ships are in constant touch with both sides of the Atlantic and have the first choice of many of the food products that are difficult to obtain

Their representatives scour the earth for delicacies that will tempt the appetites of the gourmets, princes, poentates and kings of finance that are always represented on the passenger lists. In the matter of wines and cigars Russia has always been credited with getting the best of all other countries, but it is a question if the steamship lines of the world do not now corner the vintage

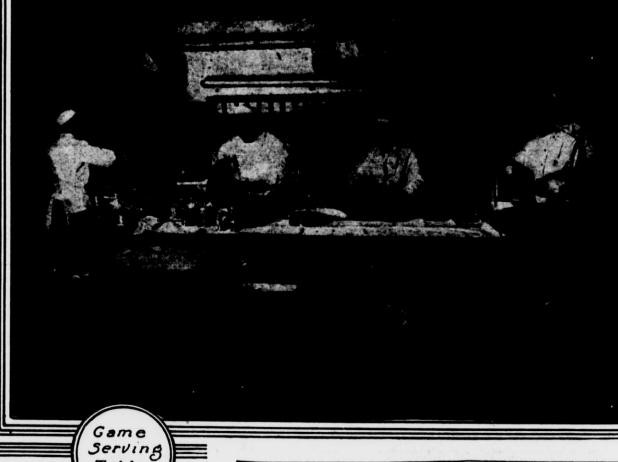
Brunswick Asparagus Hollandaise Oyster Plant Savoy Cabbage demi glacé Potatoes—Lyonnaise, Parisienne, Villageoise Salad-Romaine, Celery, Bremen

Salad-Romaine, Celery, Bremen
Cherries Plums
Souffie Pithiviers Peaches a la Montreuli
Vanilla and Chocolate Ice Cream
Langues Javanaises Sponge Cake
Cheese-Lloyd Edam
Fruit Dessert Coffee Cold—Boile York Ham Chaud froid of Duck Seviliane Filet of Veal a la gelee From grill—(ten minutes)
Tenderioin Steak a la Seymour

Chef Schulten of the Kaiser Wilhelm II recently prepared a dinner given on board to Mr. Taft, brother of the President, and Mrs. Taft and a party of friends.

Chicken Salad Russe
Soup President Grant
Filets of Salmon, Brolled, Colbert Sauce
Sweetbreads Bouquetiere
Orange Champagne Punch







· The Butcher's ·

you can imagine how the 'hop fiends' to be turned over to their friends on

"Everybody knows that there's been is effect, they're simply coining money and Mexican borders.

ning out of San Francisco. They in- caught he's only likely to be sentenced this money in first class 'Li Hy-

while they have plenty of time, they pack the tins in big wooden cases surusually white men from the waterfront put off in a power boat to meet her in never see any oplum, and it's very he bay. The stuff is thrown overboard,

one of the coal bunkers.

but of recent years the revenue cutters them. ave captured so many of them that nd meet the steamer well outside. Big igger money is made to-day.

cion to spiuggle opium and Chinese There's an opium ring at Ceattle which has stood off the United tates Government for years. Some of

'Up until a couple of years ago opium was admitted into Canada upon the paynent of nominal duty. Crude opium as admitted to the Dominion free of any duty. Some wise Chinese hants saw a chance to make heavy rofits on account of the existing tariff onditions, so they chipped in together ad erected an opium refinery at Vicoria. They imported the raw stuff from adia and China and fixed it up ready or smoking at their Canadian refinery. "The trade called the product 'Victoria No. 2.' and although it didn't fetch such high price as the L! Hyoong, it found ready sale once it was brought over he border. That part of it was com-

aratively easy on account of the georaphical peculiarities of Puget Sound. The smugglers had power boats of draught built for them which ould float in less than seven inches of rater. Then they put four cycle gas ngines into 'em which could send 'em ver the Sound at better than twentyve miles an hour. They'd load up at

an side with all their lights out. What chance had a revenue cutter part of Vermont supplied.

re getting their supplies now, for on the American side, and since the law he first of April, 1909, a new opium law prohibiting the importation of opium vent into effect prohibiting the importa-ion of smoking oplum into the United smuggled across means a ten dollar bill in the pocket of the smuggler. "Some of 'em are caught-that's very

more than a million dollars' worth of true. Only last year Inspector Feltplum smuggled into the country every steiner made an important seizure a year for the past ten years. It was short distance above the Falls—twelve Chinks and about three tons of cased luty, and many of the smugglers made opium. But what's the use? The ortunes at it. Now, with the new law smugglers often escape indictment, and even when a conviction is secured they out on the coast and on the Canadian rarely get more than a year in the penitentiary. Do you wonder that a "The favorite way for getting the man is willing to take a chance to make tuff into San Francisco is worked as \$500 or \$1,000 between supper and follows: Chinese capitalists furnish breakfast when he knows that he has money to the stewards and petty offi- all the chance in the world to make ers of one of the steamship lines run- a clean getaway with it and that if

cong No. 1' opium, ready cooked for "Special Agent McGregor, stationed om the United States side of the Canaholding about half a pound each. Of dian border just below Montreal, knows course they lay in this supply in one where he can lay his hand upon at f the free Chinese ports and hide the least ten tons of smoking opium almost any day in the week. It's planted safely in Inspector street, Montreal, the coal bunkers.
the voyage back to the States, and, of course, is out of his jurisdic-

counded with enough cork dust and is coming over the line in his vicinity thavings so that they won't sink when thrown overboard. The confederates less. The regular customs officers who when the steamer is due and inspect the trains which come over doubtful if a pound of it crosses the line on a railroad train. The regular picked up and planted in the city.

"The smugglers used to be so bold men are kept busy watching for fur hat they'd heave the oplum overboard clothing and sealskin garments at this then off Alcatraz Island while the San time of the year, and the opium smugrancisco customs men were on board, glers never try to turn a trick on

"The opium is loaded into a wagon hey're more cautious now and the and brought down to some Frenchower boats have to go outside the Horn Canadian who owns a farm near the line. The farmer stands in with the noney was made in former days and smugglers and usually plants the stuff in his barn until he has an opporwaters of Puget Sound float a tunity of getting it over to the Amerilot of neat craft which are in commis- can side. In some cases his farm is situated on both sides of the line, and that makes it easy for him.

"He loads up a wagon with hay and places the cases of opium on the wagon the members are so wealthy that they've bed under it. Then he drives into town and unloads the hay at a livery stable. The liveryman is in on the deal and the stuff is expressed to some blind address in New York city.

"The Chinese at the New York end know when the shipment is due to arrive and have a white expressman him. He'd move his stock of stuff across transfer the stuff down to Chinatown the room to the Canadian side before for them. They're a mighty wise he'd let us in. Somebody proposed that bunch, and they change express com- the Canadian and United States officers panies and fake addresses so often that make a combined raid on him simultait's useless to try to trace shipments.

"I'll never forget a French-Canuck by the name of Lemaire. He was well maire used to keep the cases hid in one known to us as a smuggler of opium of his outhouses when he had it on and horses. He had a farm which hand. I prowled around the opium lapped over both sides of the line, being plants in Montreal for a few weeks and in Quebec. He never raised anything to act as my stool pigeon. It was his on the farm but a little hay, and his duty to keep a watch on the express house was situated exactly astraddle the shipments of oplum out of the Chinese line in such a manner that one side of quarter and to wire me when he nohis living room was on United States | ticed any cases being forwarded to the

territory and the other on Canadian. both ways. He always had on hand a three cases had been shipped to Le-Victoria with the cases of hop and at lot of French brandles, Scotch whiskeys maire. ghtfall they'd slip over to the Ameri- and Holland gins, with which he kept

raiding the place constantly without result. Lemaire would simply keep his doors barred until he rolled the barrels of kerosene across the room to the United States side and would then let

Cooks

em serve their search warrant. "The Dominion officers had had the provincial surveyor verify the exact position of the boundary line and Lemaire had it indicated by a streak of paint along a crack in the floor that ran east and west. He'd just fold his arms and stand on one side of the room and laugh

"It was the same way when we raided neously, but it never came off.

"Well-to get back to the oplum-Le-

"I got the collector at Richford to man to feel. saloons and blind tigers in the northern assign a couple of inspectors to help me, and for three days and nights we kept afterward when the liveryman bragged the wagon, together with two armed "He also kept in stock barrels of tabs on the road leading from Lemaire's that he had substituted the cans of halfbreeds, who would have surely put steam about fourteen knots an hour kerosene oil, which is subject to a heavy place to the American side. I had reamine syrup for the oplum after I had the had constant those people even with the aid duty when taken into Canada. The son to believe that Lemaire would gone to the hotel and that he had constructed the cans of maple syrup for the oplum after I had up a stiff fight when taken into Canada. The Canadian customs officers had just as choose some dark night to run the stuff over to Richford or Enosburg Falls, 6:30 train while I was asleep. We made on the Mexican border."

"It was in the month of July, and the

third night of my watch. I was lying on a blanket spread on some brush by "I stood up, drew my gun and ordered

right, and he had his best pair of horses tightly nailed covers bearing Chinese trail of what was evidently a heavily marks. I flashed my lantern over the outfit and after feeling over Lemaire to assure myself that he had no weapon after a hard ride of forty miles or so we

lockup at Richford. my single handed capture and was dictating a letter to the United States Mexicans were on the seat and the can-District Attorney when he paused to vas top of the wagon was drawn tight. situated partly in Vermont and partly finally found a half witted Frenchman have the cases opened so that he could weigh the oplum. We ripped off the drawing our guns called a halt. One covers and after digging out some straw of the Mexicans surily claimed that he matting we pulled out some cans that had a sick wife and baby inside of the appeared to me to be rather large for wagon and that he was on his way to oplum cans. All three of the cases held town to see the doctor. One of our mer Canadian town near Lemaire's farm. He the same kind of cans, and after we who spoke Spanish fluently told the "He was a slick article and smuggled wired me 'collect' within a week that had opened them and found that their spokesman that he was a doctor and

where he'd turn it over to town confed- couldn't prove anything against the liverates for expressment, so I took the eryman, and the laugh was on me for

Table

"I told the boys to cheer up and continued with the good work, and on the last day of the test I was riding along the roadside about a quarter of a mile the line ordering the men to move anbelow Lemaire's place, trying hard to other hundred miles to the westward keep awake. It must have been about 2 for another week, when the affair came clock in the morning when I heard off that earned me my promotion to a

the sound of wagon wheels up the road.
"I stood up, drew my gun and ordered "We couldn't find the last man at the the driver to stop. It was Lemaire all meeting point, but after riding along his right, and he had his best pair of horses post for a distance of about three miles hitched to a buckboard. Behind the we came to a place where his sagelashed three cases with brush marks had been crossed by the loaded wagon.

"We followed on in full force, and ordered him to drive to the town caught up with our man and finally with the wagon. It was a nice outfit. I "The Collector congratulated me on consisted of a new prairie schooner with four strapping mules hitched to it. Two "We rode up on each side, and after

contents was pure maple syrup I felt would like to see the sick woman.

about as cheap as it is possible for a "Well, in order to make a long story nan to feel.

"The truth came out a few weeks dredweight of No. 1 Li Hyoong inside

prizes and the highest qualities of smoking

Breast of Poularde with Truffles Lettuce Salas Fresh French Artichokes, Mousseline Sauce Rice with Peaches, Strawberry Sauce Each line has its specialties of which you hear appreciative travellers talk long after they have come back to the prosaic dinners that are eaten with appetites unstructions for the preparation of them sharpened by ocean air. The French boats have their devotees, and certainly dishes. They are his own recipes. in preparation of some of the national cucumbers cut in small squares mixed

dishes they cannot be surpassed. The North German Lloyd and the Hamburg-American, lines with their tendency high in a glass dish with lettuce and halves toward the dishes and foods of their of hard boiled eggs filled with caviar. country, modified by an admixture of French culinary art, win high praise from those who travel by them. The English Before serving add yolks of eggs mixel ships have their stalwart adherents among with Rhine wine; also boiled rice, small the ocean voyagers who delight in the squares of lean ham and blanched tomalittle touches of London style in the cookery, menu and service.

The storerooms of an ocean liner look like the interior of a great grocery. The thick. Pickle in lemon, salt and olive oil list of foods that are used on a trip is astonishing to those who do not comprehend the amount of provisions that must garnished with parsley and lemon. For be supplied to feed the army of ship the sauce Colbert mix one teaspoonful d workers, as well as to cater to the varying beef extract and the yolks of three eggs tastes of the fastidious passengers who over a slow fire. Add carefully one-half must be fed five or six times a day.

Only food of the very first quality is purchased. Living fish are now taken lemon juice and chopped parsley. over so that they may be served fresh passengers who in old times partake of fish on shipboard.

Various innovations in the service also have taken place. The captain's table peas, beans, cauliflower and mushrooms is abolished and the meals, instead of are to be had whenever desired by the and serve. passengers and are served at small tables seating from two to six.

The kitchens and cold storage room are marvels that delight those who know what the labor saving devices and sanitary cleansers and ventilators mean in the preparation of foods. In a first class ship, such as the George Washington, over six hundred passengers are catered lettuce. to each day. The menus are elaborate and provide choice for the most diverse tastes. All the mixing, beating, chopping. by machinery

tem, and near by is a mammoth range. A dish washing machine receives the china, which is all fine expensive ware; cleanses it with hot suds, rinses it with clear cold and returns it dry and shining. The change in the menu of the ocean

yoyage is shown in these two bills of fare, the first dated June, 1868, on board the

Veuve Cliquot Saddle of veal and truffles Chateau Leoville Rauenthaler Berg Mutton chops Sweetbreads Chateaux Margeaux Sherry or Port Wine oast Venison Salad and Stewed Fruit Cakes Ice Champagne Cheese The second menu was served on board the Kaiser Wilhelm II. this year:

DINNER

Eggs a la Muscovite Norwegian Anchovies Petit patés a la Royale Salted Almon Bisque Homard Cambridge Potage de Volaille Regence
Consommé Julienne Monpensie
Broiled striped Bass-Marguery Leg of Mutton a la Flamande Calves Head en tortue Chicken Sauté a la Stanler Roast Ribs of Beef, Sherry Sauce Snipes a la Crouton

-Cut fresh salmon into slices an inch

Filets of salmon, broiled, sauce Colbert

Coupes Eugenie Fruit Coffee Cheese

Chef Schulten gives the following is-

Chicken salad russe-Spring chicken,

with vinegar, lemons, olive oil, catsup,

salt and Worcestershire sauce. Serve piled

Potage President Grant-Make creamed

soup of chicken, veal bones and ham

allowing mixture to stand an hour. Dip in olive oil and broil. Serve on a napkin pound of melted butter, stirring until the mixture thickens. Before serving add Sweetbreads bouquetiere—Scald sweet-

from the water each day, thus eliminating breads and free from all skins, &c. Thread one of the fears of the very particular with strips of bacon and pickled tongue would not and stew in rich sauce with vegetables Glaze with beef extract and serve on s large platter surrounded with carrots arranged in small bouquets. Add some being served at certain regular hours, tomatoes and Madeira wine to the grav

Orange champagne punch-Color orange and lemon ice to a light pink Mix with champagne and some arrack

Breast of poularde with truffles-Stuff breast of capon with slices of truffles and bake to a nice brown. Carve and serve in original form with clear gravy and Fresh French artichokes, mousseline

sauce-Trim the artichokes, rub with lemon juice and boil in water flavored stirring, paring, straining, &c., is done with a little vinegar. Take out the centre threads and rub again with lemon juice The ship grill or broiler is an important so as to keep the artichokes white. Serve very hot. For the mousseline sauce mix the yolks of four eggs very carefully with melted butter, adding some whipped cream and stirring the sauce to a very

cream and stirring the sauce to a very creamy foam.

Rice with peaches, strawberry sauce—Boil rice with cream and flavor with vanilla. Spread on a flat dish. Cover with stewed halved peaches and garnish with meringue. Sprinkle with sugar and bake to a light brown. Serve with a rich strawberry sauce.

strawberry sauce.

Coupes Eugenie—Vanilla ice cream with chopped glazed chestnuts, covered with whipped cream and garnished with candid violate.

Serve the cheese with pumpernickel, radishes and butter.

IMITATION SANDSTONE.

The Prussian Government has erected at Stettin a building composed of imitation sandstone, granite and marble. The sandstone forms the greater part of the exterior. The framework is of brick.

All the blocks, window frames, sills, columns, roof, balcony and portal ornaments are of imitation stone, and they were so exactly cast and numbered that they were fitted together and set with little or no chiselling. The pressing or stamping of the moulded pieces was done by hand. From three to four weeks were required for drying.

The cost is said not to have exceeded half that of natural stone, and the durability is believed to be ec The Prussian Government has erected